

Portland  
Winemakers  
Club



# Portland Winemakers Club

July 2020

“Bill’s Meanderings”

## Monthly Events

**January 15th, 2020**

Crush Talk & Planning

**January 25th, 2020**

Annual Gala

**February 19th, 2020**

Bordeaux varietals and  
Bordeaux blends, Blind  
Tasting

**March, 18th, 2020**

Speaker Meeting **CANCELLED**

**April 15th, 2020**

**ZOOM VIRTUAL MEETING**

**May 20th, 2020**

**ZOOM VIRTUAL MEETING**

Speaker: Richard Holmes,  
Ciel du Cheval vineyard

**June 17th, 2020**

**ZOOM VIRTUAL MEETING**

Speaker: James Osborne,  
OSU Enologist

**July**

Annual Picnic **CANCELLED**

**July 15th, 2020**

**ZOOM VIRTUAL MEETING**

**August 19th, 2020**

All Whites Blind Tasting

**September, 16th, 2020**

Other Reds Blind Tasting

**October 21st, 2020**

Pinot Noir Blind Tasting

**November 18th, 2020**

Crush Talk

**December 16th, 2020**

Elections, Planning for Next  
Year, More Crush Talk

**NOTE:** Tours, Gala & picnic date  
& times may vary depending on  
availability.



## Interesting times:

So it's apparent to all that we are in financially difficult times. Certainly the wine industry is no different. While consumption is actually up compared from a year ago sales have shifted from restaurants and bars to off premise purchases. Wineries that were dependent on the serving industry have had to try and shift their marketing to online sales and club members. What will be interesting to see change is the logistics of harvest. From picking the fruit to transporting, sorting, and crush, changes will be made. While the fruit and vines do not slow their growing the wine making end in the winery will. Worker distancing, in the vineyard and winery, along with barriers and plexiglass shields and slowing the sorting lines will hinder work. We all hope for a resolution to the current situation and I'm sure the the wine and beverage industry does too.

Be safe and support our local wineries.





## Upcoming events / Save the date

**Club Meeting:** The next meeting is scheduled for July 15<sup>th</sup>, "Zoom" sign in will be at 6:45 pm. This will be available on any device that can connect to the internet and has a camera and speaker capability such as a computer, iPad or smart phone etc. Jon Kahrs will again be the moderator. We will provide further sign in information and other details by e-mail prior to the meeting.

**Agenda:** We will go through introductions and pending club business. Any time left over will be used for general winemaking discussion.

**Website:** <http://portlandwinemakersclub.com/>

### June Zoom Meeting Minutes

Present: 18

- It was decided to have another PWC Zoom meeting the evening of July 15<sup>th</sup>. Sign in will be at 6:45 pm.
- We will not have a club picnic this year.
- Paul Sowray provided some recommendations for when we return to the Grange Hall for meetings. Paul is pessimistic about returning to regular meetings in the near future primarily because there is very little ventilation in the Grange basement.
- Bill introduced our speaker, Dr. James Osborne from Oregon State University. An Associate Professor, Enology Extension Specialist. His talk was centered on malolactic fermentation. He described the factors to consider when selecting a particular strain of malolactic bacteria. There is over 40 strains to choose from. Strain selection is the driving factor for diacetyl production if desired. He also discussed the pros & cons of co-inoculation during fermentation vs post fermentation inoculation.



**The "Dads" of the Willamette Valley--circa mid 1970s.**

Front Row (kneeling, left to right): Joe Campbell of Elk Cove Winery, David Adelsheim of Adelsheim Vineyard  
Back Row (standing, left to right): Bill Blosser of Sokol Blosser Winery, Don Byard of Hidden Springs, Myron Redford of Amity Vineyards, Dick Erath of Erath Vineyards, Fred Arterberry of Arterberry Winery, Fred Benoit of Chateau Benoit (now Anne Amie), David Lett of The Eyrie Vineyards



# Willamette Valley wine map gets 2 new grape-growing regions: Tualatin Hills, Laurelwood District

By Michael Alberty

Wake the cartographers: It's once again time to revise Oregon's wine maps.

On Tuesday the federal government officially declared two new American Viticulture Areas in the Willamette Valley: Tualatin Hills and the Laurelwood District.

An American Viticultural Area – commonly referred to as an AVA – is a grape-growing region recognized by the federal Alcohol and Tobacco Tax and Trade Bureau for its unique combination of climate, soils and other geographical characteristics such as elevation.

The bureau announced its final approval of the Tualatin Hills and Laurelwood District AVAs on June 3. The decision becomes effective on July 6.

The Willamette Valley AVA's subdividing began over a decade ago when winegrowers in six areas successfully petitioned the bureau for AVA status. Those AVA names are now familiar to wine enthusiasts worldwide: Chehalem Mountains, Dundee Hills, Eola-Amity Hills, McMinnville, Ribbon Ridge and Yamhill-Carlton.

The Van Duzer Corridor officially became the Willamette Valley's seventh sub-appellation in January 2019.



**Tualatin Estate Vineyard in Forest Grove will become part of the new Tualatin Hills American Viticultural Area on July 6**

Petitions for two other Willamette Valley AVAs, Lower Long Tom and Mount Pisgah, Polk County, are pending.

The U.S. currently has 248 established AVAs, with 21 in Oregon. The boundaries for all established and proposed AVAs are available for viewing on the bureau's AVA Map Explorer.

Earning AVA status requires the patience of Job and John Cleese's sense of humor. The petitioners spend thousands of hours driving rural roads, negotiating boundaries with neighboring wineries, hiring consultants and collecting soil and climate data. The process is a marathon of paperwork.

Meet the two AVAs that just crossed the finish line.

## Laurelwood District AVA

The Laurelwood District AVA covers over 33,000 acres on the north and east-facing slope of the Chehalem Mountains. The AVA includes 25 wineries and 70 commercial vineyards with approximately 975 acres of grapevines.



**Ponzi Vineyards, in Sherwood, will become part of the new Laurelwood District American Viticultural Area on July 6**

Luisa Ponzi remembers sitting down 15 years ago with Ron Johnson to discuss a possible AVA. Johnson, along with his wife, Joanne, started Dion Vineyard near Cornelius in 1973. "Ron said we needed to do something to show people what our Laurelwood soil is all about. He had already written a petition," Ponzi said in a telephone interview.

Ponzi, the winemaker for her family's Ponzi Vineyards in Sherwood, said, "We worked away at it every year, but Johnson got older, and I got busier. We didn't really pick it up again in earnest until four years ago."

Johnson died on May 9, 2019. "It would have been great for my father to see his vision realized, but as a son, it feels nice to be able to carry my father's dream to completion," said Kevin Johnson. Johnson co-owns Dion Vineyard with Beth Klingner, his wife and fellow winemaker.



This new AVA hangs its hat on its Laurelwood soil. The windblown loess soil comprises freshwater sedimentary topsoil resting over fractured basalt subsoil. "We are defined by that soil, and now we are better able to tell that story on our labels," Ponzi says.

According to Ponzi, the Laurelwood soil helps produce distinctive wines. Pinot noirs made here, Ponzi said, lean toward black and blue fruit flavors, accompanied by rustic tannins and a good bit of spice. Laurelwood chardonnays tend to be quite floral with traces of salinity and elevated acidity.

## Tualatin Hills AVA

The Tualatin Hills AVA is shaped like a massive horseshoe. It covers 144,000 acres from the Chehalem Mountains AVA in the east to the Yamhill-Carlton AVA in the south. Its geographical boundaries are defined by the Tualatin River watershed and elevations between 200 and 1,000 feet. At those elevations, the rain shadow of the Coast Range means slightly lower rainfall totals, cooler springs and warmer autumns.

This AVA also has been in the works for quite some time. "We've been talking about it for over 10 years," said Rudy Marchesi, partner at Montinore Estate in Forest Grove.

Alfredo Apolloni, the owner of Apolloni Vineyards, in Forest Grove, said the real work started in 2015. That's when he joined with Marchesi and Mike Kuenz of David Hill Vineyards & Winery, in Forest Grove, to begin preparing the AVA petition.



Oregon's new Laurelwood District American Viticultural Area gets its designation from Laurelwood soil, shown here in Paloma Vineyard.

Marchesi credited the combination of rain shadow protection and the loess soils deposited in the region by the prehistoric Missoula Floods with defining the region's wines. "The two real distinctions of pinots in our AVA are bright berry characteristics and a lot of spice," Marchesi says.

The Tualatin Hills AVA includes 21 wineries and 33 commercial vineyards with nearly 900 planted acres. Many of the wineries in the AVA, including the Tualatin Estate Vineyard started in 1973 by Bill Fuller and Bill Malkmus, are in close proximity to downtown Forest Grove.



Apolloni Vineyards, in Forest Grove, becomes part of the new Tualatin Hills American Viticultural Area on July 6



## My social distance service animal





# Crushing and Destemming Grapes

As you well know, grape juice comes from grapes. Extracting that juice is therefore the very first step in making wine from fresh grapes.

Not to be confused with pressing grapes the crushing of grapes merely breaks open with skin allowing the “free run” juice to pour fourth. Pressing on the other hand is where you flatten the things to get out as much juice (or wine in the case of reds) as you can.

Modern crushing and destemming machines consist of a large steel or aluminum trough with a screw in the bottom. As the screw turns the grapes are gently squeezed and pulled from the stems at the same time. Out one end pops the stem and out the other is your elixir of life (to be).

The crusher / destemmer has a rubber edge on the screw so that the grapes are crushed as gently as possible. If you crush grapes too hard you’ll end up crushing the seeds. This imparts more tannins and astringency in your finished wine. It also can impart a stemmy or “green plant” taste.

Crushers can be purchased or rented without the destemmer. This is a bad idea in most circumstances. Unless you’ve hand picked the grapes and they are already stem free you’re going to want the destemmer. Otherwise you’ll be spending hours picking stems out of your must!

There are a few different kinds of crushers that are made for specific fruits. Apples and pears must be crushed in a different crusher. Keep this in mind if you ever want to venture out into making fruit wines.

## Why is Destemming Critical?

Tannins my friend. Grape stems and seeds contain high concentrations of tannins. Leaving them in the must during fermentation will result in a wine so tannic you likely won’t enjoy drinking it. Grape skins also contain tannins so don’t feel like your eliminating all tannins by excluding the stems. The grape skins will provide plenty of tannins without all the funky flavors.

## Things to Watch For While Destemming

The destemming process is a perfect time to look over all the grapes you’ve purchased and are processing as you load them into your machine. Make sure that nothing funky is getting into your wine such as bugs, sticks, or bad grapes.

Look over your grapes for evidence of mold, dehydrated grapes, and botrytis. Moldy grapes just don’t make good wine. You’ll taste that mold forever more in that wine. Dehydrated grapes will make for a sweet and raisin like wine. Which isn’t a bad thing...if that’s what you want in your wine.

Botrytis, also known as the noble rot, is a fungus that infects ripe grapes. The presence of botrytis is not always a bad thing. It can make your wines quite sweet and delightful if that’s what you want.

The fungus attaches itself to the grapes, penetrates the skins and basically drinks the water in the grape. In so doing the flavors within the grape are concentrated and the sugar content relative to the amount of juice is increased as the water is removed. This is why it is referred to as the noble rot, it can help make superb wines.

Grape sellers normally tell wine makers if they believe a particular lot of grapes has been infected by botrytis as this will affect your wine making process.



## Winemaker Trial

### Hye Meadow Winery: Macerating Piquette at 24, 48 and 72 Hours

Looking for something to rival the hard seltzer craze, Hye Meadow Winery assistant winemaker Connor Roberson decided to trial an old European style of winemaking.

*Stacy Briscoe*

**TRIAL OBJECTIVE:** The objective of the trial is to evaluate differences in chemistry and organoleptic qualities of Montepulciano Piquette (pomace rehydrated in water and fermented again) after pressing off at 24, 48 and 72 hours.

**TRIAL DESCRIPTION:** Montepulciano from Diammante Doble vineyard in the Texas High Plains was fermented and pressed off. The pomace was split into three small fermenters, and water was added to equal levels across the lots. The pomace was allowed to soak for 24 hours, after which Brix was measured to determine potential alcohol. A simple syrup solution was added to increase potential alcohol to 4.5% ABV. The 24-hour lot was then pressed off, and all lots were subsequently inoculated. To ensure a strong fermentation, Fermid O was added at a rate of 90 g/hL. After 24 and 48 hours the 48-hour and 72-hour lots, respectively, were pressed off. All pressed liquid went into a stainless steel drum to finish fermentation at cellar temperature (between 59° and 60° F). After fermentation completed, the lots were filtered with an inline 5-micron cartridge filter. Five gallons of each lot were then kegged and carbonated to 30 psi. The kegged product went into 16 oz. cans for consumer trials, as well as for evaluation of organoleptic qualities as the product ages.

**Lot 1:** Montepulciano skins — soaked in water for 24 hours

**Lot 2:** Montepulciano skins — soaked in water for 48 hours

**Lot 3:** Montepulciano skins — soaked in water for 72 hours

**TRIAL CONCLUSION:** There are no major chemical differences between the three lots, but color is lighter in the 24-hour piquette versus the 48- and 72-hour piquettes. This makes sense since there was more time for anthocyanin extraction, as well as alcohol and a heat spike in the latter two trials—all of which aided in extraction. One issue we ran into was getting an accurate initial Brix reading as our final alcohol was closer to 10 percent rather than the intended 4.5 percent.

#### Winemaker's Post-Mortem

*For those who are unfamiliar, can you describe what “piquette” refers to?*

**Roberson:** Piquette refers to a French peasant wine. Laborers were given the pomace, which would be soaked in water to extract any remaining sugar, color, acid, etc. Fermentation would then be allowed to finish. I learned from a buddy of mine that I worked with in Walla Walla that the etymology comes from the French word “piquer,” which means to prick or prickle, hence our decision to carbonate.

*Why were you interested in studying the piquette process? Was there any reason you chose to experiment with this process on Montepulciano grapes over any other grape variety?*

**Roberson:** With the explosion of hard seltzer, we were curious as to whether we could create a similar product that was more “wine-like” while still being easy drinking. As for the choice of Montepulciano, we were at the end of harvest when we first learned of piquette, so it was our only option remaining.

*Describe how you set up the trial.*

**Roberson:** There was very little anecdotal information, let alone scientific literature, to work with. This trial was definitely a “try it, see what happens and adjust from there” situation.

We set up the trial using three 55-gallon fermenters. We split up the pomace amongst the bins, filling them up to about 6 inches from the top. Then we added water to reach the top of skins, which was approximately 25 gallons. We rehydrated Rosé yeast according to the manufacturer's instructions and pitched immediately. After 24 hours, we pressed off lot 1 and added 90 g/hL of Fermid O to all the lots. The second and third lots were pressed off at their respective timeframes.



Fermentation was allowed to finish in stainless steel drums. We let the wines settle then racked off into 15-gallon kegs. We made a small 20 ppm addition of SO<sub>2</sub> during the racking process. We then transferred the wines to 5-gallon Corny kegs and force-carbonated for two weeks to 30 psi. We then canned in 16-oz. cans. Thanks to Family Business Brewing in Austin, Texas for letting us use their can seamer.

***What were some of you and your team's initial hypotheses prior to beginning the experiment?***

**Roberson:** You're talking to the singular reclusive mad enologist from Hye Meadow Winery. You could say that our hypothesis was that extraction of color and flavor compounds would increase with an increased maceration time period. I would like to add that I'm well aware that this wasn't the most scientific trial. In the future, I will be adding on replicates, more controlled measurements, etc., in order to improve reproducibility. There's no point in a trial if you can't do it again.

***Did you encounter any complications during the course of the trial? If so, how did you address them?***

**Roberson:** The biggest issue was sugar extraction from the skins. We were initially aiming for around 5% ABV, so we added enough sugar to get there. I knew there would be some sugar extracted from the pomace, but I didn't think it would be equivalent to a bump up of 5% ABV. In the future, we'll adjust our sugar addition down. There was another winemaker at the trial, who corroborated the nearly 5% ABV gained from the skins for their own piquette project.

***Were the results as you predicted or did anything unexpected occur?***

**Roberson:** The three lots had some slight variations across the chemistry panel, but overall, they were very similar. Color extraction was surprisingly good, and aside from the greater sugar extraction yielding a higher alcohol, everything was within the margins of what we were expecting.

***What was the reaction from your team? What was your opinion of the various lots?***

**Roberson:** The reaction was favorable from the tasting room staff at Hye Meadow Winery. That being said, none of the lots stood out as being better or worse. Honestly, my opinion on which is my favorite changes every time I try them. If my arm were being twisted, I would say that the 48-hour maceration is consistently the one I go to drink.

***What was the impression of the guests at IQ who tasted through your trial?***

**Roberson:** The initial impression definitely varied. Some guests hear that it's piquette, so they assume that it's a [poorly made] natural wine and will be a volatile acid or Brettanomyces bomb. Others got really excited because they've been trialing their own piquette projects so were curious what we had done. I think that the vast majority who tasted through were pleasantly surprised. Some groups like the freshness of the 24-hour maceration; others liked the increased complexity in the 48-hour lot. There were some who preferred the 72-hour lot but not many.

***Do you plan to do a follow-up piquette trial? If so, will you use the same or different grape?***

**Roberson:** We are definitely going to do a follow-up trial; there's actually a lot I would like to trial: various alcohol levels, increasing acidity, adding gum arabic for increased body, adjusting carbonation levels, as well as trying different varietals, such as Picpoul, Arinto, Refosco and maybe even Nebbiolo. The beauty of piquette is that no one has preconceived notions about how it should taste, so the world is our oyster. If we do end up going to market with it, we would also need to evaluate shelf stability and adjust current practices or adopt new techniques to ensure a consistent product.

***What were some of the winemaking lessons you learned during the course of this experiment?***

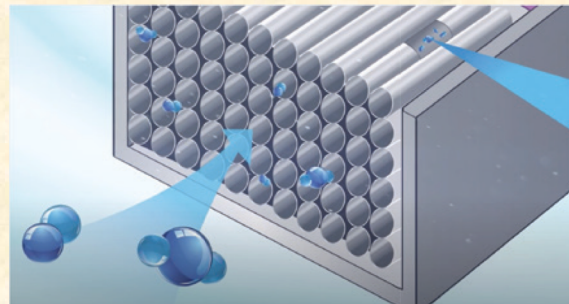
**Roberson:** Write everything down! The smallest detail can mean the difference between replicating a trial and figuring out what went wrong. I also learned about long choke lines for dispensing carbonated beverages; otherwise, you have massive loss due to extensive foaming as the product comes out of the keg.



## As Tasting Rooms in Oregon Reopen, Willamette Valley Vineyards Deploys UV Light Technology in HVAC Systems

Willamette Valley Vineyards, which reopened its Estate Tasting Room and winery kitchen in Turner, Oregon, installed UV light filtration technology inside its HVAC systems to reduce bacteria and viruses in room air. The company will use the technology for all three of its tasting rooms. "This is technology that's available and it's proven technology," Willamette Valley Vineyards founder and chief executive officer Jim Bernau told. "We don't know that it's proven against the novel coronavirus but we know it's proven against bacteria and other viruses because there's lots of history on it. We know the spread of this virus occurs in enclosed spaces. There's a benefit in making sure your HVAC systems have a form of treatment in them."

The equipment uses a combination of UV Light and a Coated Honeycomb Matrix that converts water and oxygen molecules into oxidizers. The "Air Scrubber Advanced" by Aerus Enterprise Solutions (AES) features this so-called ActivePure Technology. "This proprietary technology has been proven to reduce harmful microorganisms like germs, bacteria and viruses in the air and on surfaces," Dave Thomas, Regional Vice President of AES, said. "It's proven safe and effective in multiple independent research studies."



While the Department of Homeland Security recently issued a report on the novel coronavirus and its vulnerability to UV light, Thomas said he's making no direct claims specifically regarding Covid 19 or coronavirus, at least yet. He said independent testing is ongoing. "Our latest round of testing at an FDA certified lab showed that on a wide array of germs, bacteria and virus, we reduced them by up to 99.9 percent."

UV light is now used to clean and disinfect in various ways, and is seeing increased use in a myriad of applications because of the pandemic. New York City, for instance, is reportedly now using UV light in an effort to kill the coronavirus on subways and buses, UV light has long been used in winery sanitation systems and is sometimes used to clean barrels.

### Oregon Allows Tasting Rooms in Some Counties to Open

Tasting rooms in Marion County, where Willamette Valley Vineyards is located, are now allowed to reopen. A county-by-county approach, however, has drawn objections because funneling northern Willamette Valley wine enthusiasts into the only county in the area permitted to be open may not necessarily be conducive to "social distancing."

In the North Willamette Valley, only Yamhill County wineries have been allowed to re-open, concentrating tasting room traffic and creating confusion as to who is open in Wine Country, Bernau said. "The problem is you go out there to visit a winery and you don't know where you are. You don't know if you're in one county or the other."

Oregon Wine Board Communications Manager Sally Murdoch said that at this point roughly 350 wineries across Oregon's 31 open counties have opened or are allowed to. The data is self-submitted by the wineries so is incomplete but close, she said. There are nearly 800 wineries in Oregon.



## 2020 National Amateur Wine Competition

Details at:

[americanwinesociety.org](http://americanwinesociety.org)

### DEADLINES:

- Paperwork can be submitted now. Deadline is October 15, 2020
- Delivery of wine is accepted from September 1st and deadline October 22nd to: Effingham Manor Winery

14325 Trotters Ridge Pl Nokesville, VA 20181

**COMPETITION INQUIRIES:** Vincent Williams (618-363-3015) [awc@americanwinesociety.org](mailto:awc@americanwinesociety.org)



# Portland Winemakers Club

## Leadership Team – 2020

President: **Bill Brown** [bbgoldieguy@gmail.com](mailto:bbgoldieguy@gmail.com)

- Establish leadership team
- Assure that objectives for the year are met
- Set up agenda and run meetings

Treasurer: **Barb Thomson** [bt.grapevine@frontier.com](mailto:bt.grapevine@frontier.com)

- Collect dues and fees, update membership list with secretary
- Pay bills

Secretary: **Ken Stinger** [kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members, name tags and other data

Chair of Education/Speakers: **Rufus Knapp** [Rufus.Knapp@fei.com](mailto:Rufus.Knapp@fei.com)

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Paul Sowray & Barb Stinger** [davids1898@aol.com](mailto:davids1898@aol.com)  
[kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Damon Lopez**. [dlopez5011@yahoo.com](mailto:dlopez5011@yahoo.com)

- Select wineries, vineyards etc. to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Bob Hatt** [bobhatt2000@yahoo.com](mailto:bobhatt2000@yahoo.com)

- Makes the arrangements to purchase, collect, and distribute
- Grape purchases
- Supplies – These should be passed to the President for distribution

Chair of Competitions: **Paul Boyechko** [labmanpaul@hotmail.com](mailto:labmanpaul@hotmail.com)

- Encourage club participation in all amateur competitions available. Make information known through Newsletter, e-mail and Facebook.

Chairs for Social Events : **Marilyn Brown & Mindy Bush** [brown.marilynjean@gmail.com](mailto:brown.marilynjean@gmail.com)  
\* Gala / Picnic / parties [mindybush@hotmail.com](mailto:mindybush@hotmail.com)

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